



## Bravo Wine Imports

VENETO – *Societa Agricola Gozzi*

### Alto Mincio Rosso Magrini IGT



**Grapes:** Merlot 50%, Cabernet Sauvignon 50%.

**Vineyard:** The wine takes the name from the field “Magrini” where this Merlot and Cabernet Sauvignon vines are cultivated. The vineyard is in Olfino, on a typical pebbly morainic soil.

**Vinification:** Grape’s drying for around 20 days followed by 14 days of maceration on the skin in stainless steel tanks.

**Colour:** Deep ruby red, tending to garnet.

**Aroma:** Intense and captivating with a long persistence, it has a very rich bouquet reminding wild berries.

**Flavour:** Dry, full-bodied and well structured. Slightly spicy.

**Pairing:** Red meat in general, but it gives its best with roasts, game and mature cheese.

**Best served:** At 14-16°C in large glasses.

**Alcohol content:** 15%vol.

## Bravo Wine Imports

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